Monterey Peninsula Monterey Chardonnay Hacienda Vineyards

PRODUCED AND BOTTLED BY MONTEREY PENINSULA WINERY MONTEREY, CALIFORNIA ALCOHOL 12.5% BY VOLUME FILTERED

100% Monterey Chardonnay

In 1980, the Hacienda Vineyards Chardonnay crop was reduced considerably. The vineyard is located between Gonzales and Soledad in the Salinas Valley, and was subjected to very cool temperatures during the time of bloom. This Chardonnay was personally harvested by the winemaker at a rather unripe (for us!) 22° Brix. Vinified in the same manner as our other 1980 Chardonnays (Arroyo Seco and St. Philippe), these wines are a study in what can result from different sugar/acid levels at harvest. The Hacienda is less golden in color, more acidic and fruity to the taste, and generally less buttery and complex. Some effects of French oak aging compliment the fruit. More of a "picnic" style wine than our other Chardonnays, the wine may be consumed young to retain the fruit, but should also age well due to its high natural acidity. Bottle aging should result in a softer, rounder taste and more nuances of flavor. Drink it in its youth with cold ham or chicken sandwiches, with tomato and mayonnaise, made with fresh sourdough bread. Very limited bottling of 40 cases.

Monterey Peninsula Winery produces hand-tended wines of character. We as winemakers believe that wine is grown in the vineyard and that we are the stewards of nature while the wine is in our cellar. We rarely treat and never centrifuge wines. We also rarely filter wines, and if so it will be stated on the label. Our chief tool of cellaring is natural settling. Therefore, the wines may have a sediment or tartrate crystals adhering to the cork; this is natural, and is an indication the wine has received minimal handling. The wine may be decanted to retain clarity. Our wines are made to be enjoyed in the healthful setting of meals. Let our hospitality be conveyed by this wine, or by your visit to the winery and tasting room.

2999 Monterey-Salinas Highway • Monterey, California 93940 (408) 372-4949